

Technical Manual and Replacement Parts List

Cream Dispenser



MODEL SKNES2B/3B

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FORM NO. 36600 REV A

Specifications Subject to Change Without Notice.



TECHNICAL MANUAL
MODEL SKNES2B CREAM DISPENSER
INSTALLATION, OPERATION AND MAINTENANCE

Thank you for purchasing Silver King food service equipment. Our goal is to provide our customers with the most reliable equipment in the industry today. Please read this manual and the accompanying warranty information before operating your new Silver King unit. Be sure to complete and mail the warranty card within 10 days of purchase to validate your warranty.

Upon delivery of your new Silver King unit, inspect the carton and unit for shipping damages. Report any damage immediately to the transportation carrier and file a written freight damage claim to protect your investment. If a claim is to be filed, save all packaging materials.

INSTALLATION

The stainless steel exterior of the cabinet has been protected by a plastic covering during manufacturing and shipping. This covering can be readily peeled before installation. After removing this covering, wash the interior and exterior surfaces using a warm mild soapy water solution and a sponge or cloth, rinse with clean water and wipe dry.

Drip Tray:

The Drip Tray and Drip Tray Cover are shipped inside the unit. Install them as shown on the replacement parts diagram found later in this document.

Location:

When locating your cream dispenser, convenience and accessibility are important considerations, but the following factors must be observed:

- When placing the unit on a counter, the counter must be able to support a minimum of 100 pounds.
- When placed on a counter, the unit must be on the feet supplied. If the feet are removed the unit will not operate properly and the warranty will be void.
- There must be at least two inches of clear space above, on the sides and behind the unit and open in front.
- Correct serving height is important so that those using the dispenser can operate the dispenser properly.
- The unit must be level. The feet are adjustable to aid in leveling the unit.
- Avoid placing the unit next to an oven, heating element or hot air source which would affect the performance of the unit.

Electrical Connections:

Be sure to check the data plate, located on the liner of the cabinet, for required voltage prior to connecting the unit to power. The specifications on the data plate supersede any future discussion.

The standard dispenser is equipped with an seven (7) foot power cord that requires a 115 Volt, 60 Cycle, 1 Phase properly grounded electrical receptacle. The power cord comes with a 3 prong plug for grounding purposes. Any attempt to cut off the grounding spike or to connect to an ungrounded adapter plug will void the warranty, terminate the manufacturers responsibility and could result in serious injury.

The circuit must be protected with a 15 or 20 ampere fuse or breaker.

OPERATION

Initial startup:

After satisfying the installation requirements, the cream dispenser is ready to start. The unit will start when the power cord is connected to a live electrical receptacle. If the compressor is not running when the unit is initially plugged in, check to make sure that the Electronic Temperature Control is set to the on position. If the control is flashing "OF", press and hold the power button for 3 seconds. Allow the unit to run a minimum of two hours before loading it with product.

Preparation For Use:

Once the unit has achieved proper operating temperature, observe the procedures noted in the label on the door liner for loading cream into the cream dispenser. When removing an empty Cream Container, be sure to push the Valve Slide in fully before pulling the Dispensing Tube out of the valve. It may be easier to remove or install the Dispensing Tube in the valve by removing the Valve Insert first then removing or installing the Cream Container and Dispensing Tube. The end of the tube may need to be cleaned daily with a clean cloth to prevent buildup which could affect the dispensing of product.

Temperature Control:

The Temperature Control is located on the right side wall of the cabinet and is factory set to maintain an average cabinet temperature of approximately 35 degrees Fahrenheit. To obtain colder temperatures, press and hold the set button until the set point value flashes. Use the up or down arrow buttons to change the value and then press the set button again. Allow the unit a minimum of one hour to respond to a control setting adjustment.

Defrost

The Silver King cream dispenser is an automatic defrost unit. Defrosting is accomplished on a timed basis that is set within the electronic controller. Defrost water collects in the bottom of the cabinet where it can be wiped out with a cloth.

MAINTENANCE

Preventative maintenance is minimal although these few steps are very important to continued operation and maximizing the life of the appliance.

Cabinet Surfaces:

The cabinet interior and exterior are stainless steel and should be cleaned periodically with a solution of warm water and a mild soap, rinsed and wiped dry with a clean soft cloth. A stainless steel cleaner can also be used. Should a surface become stained or discolored, do not attempt to clean with an abrasive cleaner or scouring pad. Use a soft cleaner and rub with the grain of the metal to avoid scratching the surface. Do not use chlorinated cleaners.

Valve Assembly:

To dis-assemble the valve for cleaning, with the door open, pull the release latch on the top of the Valve Assembly. The Valve Assembly will then swivel forward and then slide up and out at an angle. Clean the Valve Assembly with a solution of mild soap and warm water or in a dishwasher. Rinse, dry and re-assemble. The Valve Body must be cleaned in place as it is not removable.

MODEL _____ SERIAL NO. _____ DATE INSTALLED _____

REFILLING AND TUBE REPLACEMENT INSTRUCTIONS

STEP 1



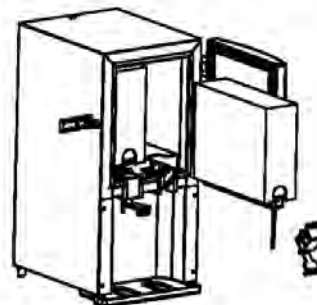
Pull valve insert assembly release tab

STEP 2



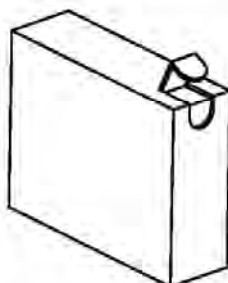
Tilt valve insert assembly forward and pull up and out at an angle

STEP 3



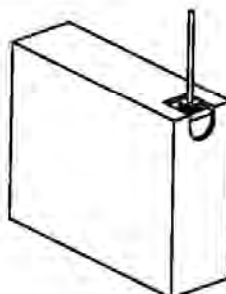
Pull dispensing tube out of valve and remove product box from cabinet

STEP 4



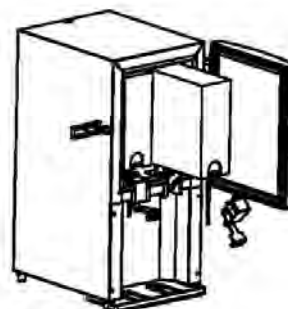
Open Product Box

STEP 5



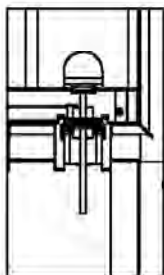
Pull dispensing tube from opening in product box.

STEP 6



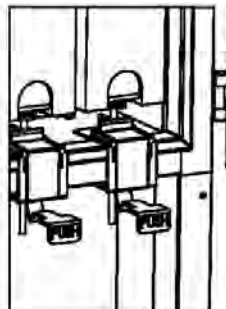
Place new box in cabinet

STEP 7



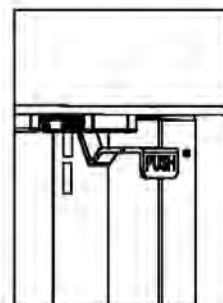
Feed dispensing tube into valve. Be sure tube is pulled straight and centered on valve.

STEP 8

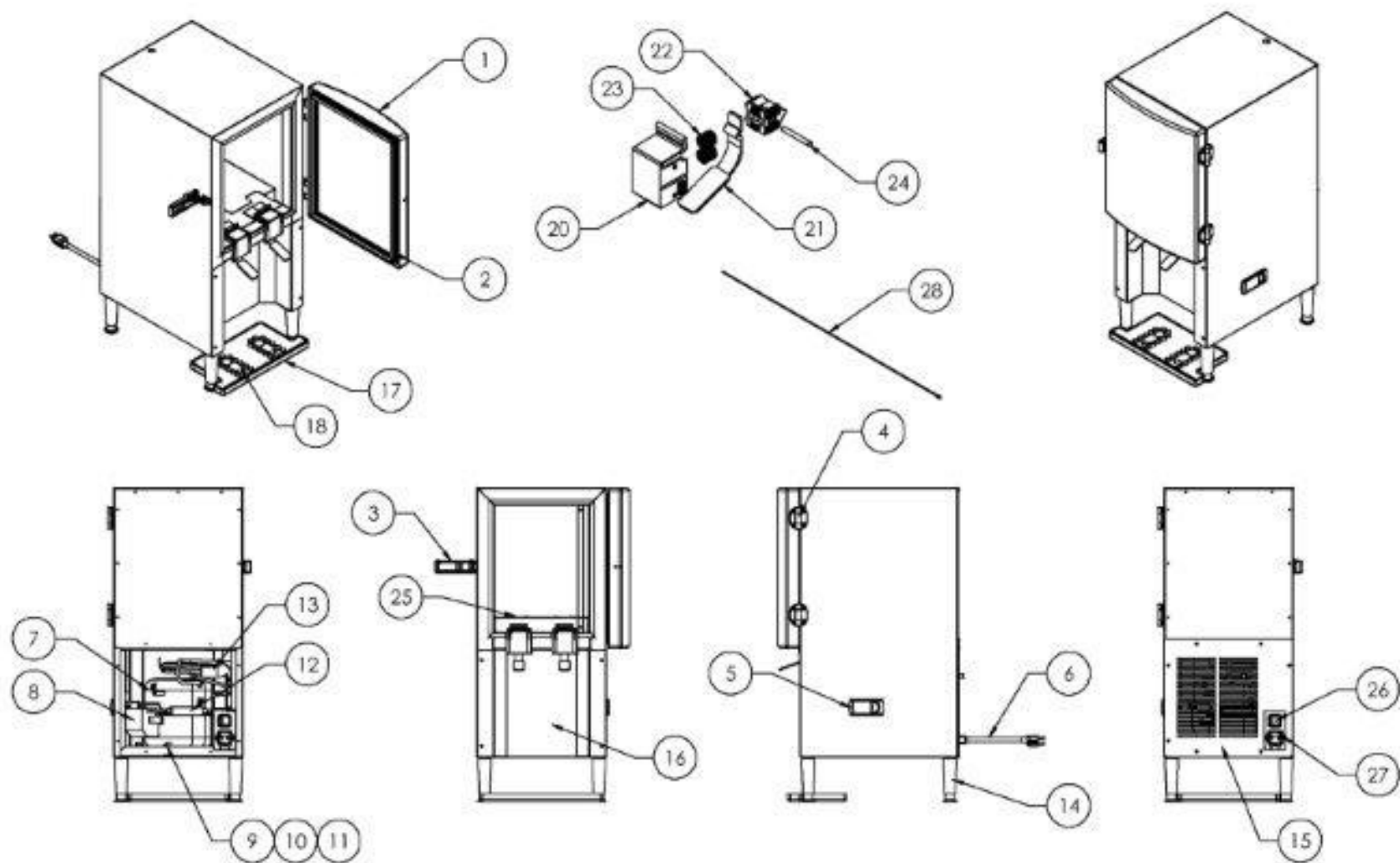


Replace valve insert assembly and be sure it snaps into place.

STEP 9



Cut dispensing tube below valve.



REPLACEMENT PARTS LIST - SKNES2B/3B

ITEM NO.	PART DESCRIPTION	PART NUMBER
1	DOOR ASSEMBLY (LESS HINGES AND STRIKE) SKNES2B	30816
	DOOR ASSEMBLY (LESS HINGES AND STRIKE) SKNES3B	30817
2	DOOR GASKET SKNES2B	10310-43
	DOOR GASKET SKNES3B	10310-58
3	LATCH	25227
4	HINGE	25226
5	ELECTRONIC TEMPERATURE CONTROL	36477
6	POWER CORD 115V	33883
7	COMPRESSOR KIT 115V	10343-51
8	ELECTRICALS KIT (RELAY AND OVERLOAD) 115V	10344-51
9	GROMMET, COMPRESSOR MOUNT	20481
10	HAIRPIN CLIP	98106
11	WASHER, COMPRESSOR MOUNT	22401
12	DRIER	22677
13	HEAT EXCHANGER	30876
14	LEG	36628
15	BACK PANEL SKNES2B	36623
	BACK PANEL SKNES3B	36640
16	APRON SKNES2B	31380
	APRON SKNES3B	36682
17	DRIP TRAY SKNES2B	36624
	DRIP TRAY SKNES3B	36641
18	DRIP TRAY COVER SKNES2B	36625
	DRIP TRAY COVER SKNES3B	36642
20	VALVE BODY	36617
21	VALVE LEVER	31005
22	VALVE JAW	36618
23	VALVE SPRING (SILVER)	31004
24	VALVE PIN	31003
25	SUPPORT CONTAINER SKNES2B	30689
	SUPPORT CONTAINER SKNES3B	30802
26	POWER SWITCH	26378
27	POWER MODULE	35826
28	PROBE	36605

FORM 36650

WHEN ORDERING REPLACEMENT PARTS, PLEASE PROVIDE MODEL AND SERIAL NUMBERS

